

Amendment to the Claims

Claim 1 (original): A process for continuous casting of film sheets, comprising passing a film-forming fluid through the nip of a pair of side-by-side heated rollers, said fluid being converted to a film having opposite coherent surfaces respectively engaging opposite rollers of said pair, said film becoming divided between said opposite surfaces into two distinct, self-supporting, continuous film sheets after exiting the nip of said rollers, each sheet having one side comprising one of said opposite coherent surfaces adhering to a surface of one of said rollers, and a second side which is opposite the side adhering to the roller surface, and which has microscopic protuberences extending from the surface thereof, the one side of each sheet facing said roller surface being relatively smooth, said rollers being heated sufficiently to dry the resulting continuous film sheets, said resulting sheet releasing intact from the surface of each roller.

Claim 2 (original): The process of claim 1, further comprising winding said dry continuous film sheets after release from said rollers into rolled stock.

Claim 3 (original): The process of claim 1, wherein said film-forming fluid is a dispersion comprising structurally expanded cellulose dispersed in a continuous aqueous phase, and optionally including at least one additive selected from the group of plasticizers, release agents, tensile strength promoting agents and rehydration agents.

Claim 4 (original): The process of claim 3, wherein said dispersion comprises at least one plasticizer selected from the group of glycerol, propylene glycol, erythritol, maltitol, sorbitol and polyethylene oxides in an amount sufficient to impart flexibility to the resulting film sheet.

Claim 5 (original): The process of claim 3, wherein said dispersion comprises at least one release agent selected from the group of alkali metal salts of medium and long chain saturated fatty acids.

Claim 6 (original): The process of claim 3, wherein said dispersion comprises at least one tensile strength promoting agent selected from the group of water soluble oligosaccharides and polysaccharides, water soluble proteins and water soluble cellulose ethers.

Claim 7 (original): The process of claim 3, wherein said dispersion comprises at least one rehydration agent selected from the group of water soluble oligosaccharides and polysaccharides, water soluble proteins and water soluble cellulose ethers.

Claim 8 (original): The process of claim 1, wherein the film-forming fluid is a dispersion comprising a structurally expanded cellulose dispersed in a continuous aqueous phase that also includes at least one of glycerol, propylene glycol or ethanol, the water content of said dispersion being less than 50% by weight.

Claim 9 (presently amended): A comestible substance integrated with an edible film sheet produced by a the process comprising passing a film-forming fluid through the nip of a pair of side-by-side heated rollers, said fluid being converted to a film having opposite coherent surfaces respectively engaging opposite rollers of said pair, said film becoming divided between said opposite surfaces into two distinct, self-supporting, continuous film sheets after exiting the nip of said rollers, each sheet having one side comprising one of said opposite coherent surfaces adhering to a surface of one of said rollers, and a second side which is opposite the side adhering to the roller surface, and which has microscopic protuberences extending from the surface thereof, the one side of each sheet facing said roller surface being

relatively smooth, said rollers being heated sufficiently to dry the resulting continuous film sheets, said resulting sheet releasing intact from the surface of each roller of claim 1.

Claim 10 (original): A comestible substance according to claim 9, in the form of a frozen or parbaked dough piece to which said film sheet is laminated.

Claim 11 (original): A comestible substance according to claim 10, wherein said dough piece is a pizza crust.

Claim 12 (original): A comestible substance according to claim 9, comprising heterogeneous components, said film sheet providing a barrier between at least one of said components and the other components.

Claim 13 (original): A comestible substance according to claim 12 wherein said at least one component has a higher water content than said other components.

Claim 14 (original): A comestible substance according to claim 9, comprising cheese slices interleaved with said film sheet.

Claim 15 (original): A comestible substance according to claim 9, wherein a lipid is incorporated in said film sheet.

Claim 16 (original): A comestible substance according to claims 15 wherein said film sheet comprises at least one lipid selected from the group of monoglycerides, diglycerides and triglycerides of unsaturated and saturated fatty acids, said fatty acids containing at least five carbons.

Claim 17 (original): A comestible substance, according to claim 15, wherein said lipid is coated on said film sheet.

Claim 18 (original): A comestible substance according to claim 17 wherein said film sheet is coated with a lecithin.

Claim 19 (original): A comestible substance according to claim 17 wherein said film sheet is coated with at least once edible wax selected from the group of insect, animal, vegetable, mineral or synthetic waxes.

Claim 20 (original): A comestible substance according to claim 19, wherein said wax is polyethylene wax.